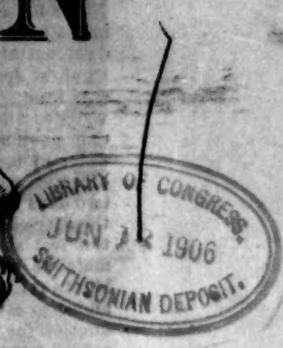


MASSACHUSETTS PLOUGHMAN



JOURNAL OF

VOL. LXV. NO. 24.

BOSTON, MASS., SATURDAY, JUNE 16, 1906.

WHOLE NO. 3359

MASSACHUSETTS PLOUGHMAN
NEW ENGLAND JOURNAL OF AGRICULTURE
Official Organ of the N. E. Agricultural Society.

MASSACHUSETTS PLOUGHMAN PUB. CO.,
Publishers and Proprietors.
ISSUED WEEKLY AT
NO. 3 STATE STREET,
Boston, Mass.

TERMS.
50¢ per annum in advance. 50¢ if not paid in advance. Postage free. Single copies 5 cents.
Advertisers sending contributions to THE PLOUGHMAN
are requested to sign their name, and
for use in its columns must sign their name,
and if possible, their address. If a
person's name is given, otherwise they will be consigned to the
waste-basket. All matter intended for publication
must be sent to the editor, in full
and on one side, on note paper, with ink, and
upon but one side.

Correspondence from practical farmers, giving the
results of their experiments, and
those signed with the writer's real name, in full,
which will be printed or not, as the writer may
wish.

The PLOUGHMAN offers great advantages to
advertisers. Its circulation is large and among the most
active and intelligent portion of the community.
Entered as second-class mail matter.

AS DESCRIBED BY E. L. CLEVELAND.

The young people are very intelligent and
enterprising. The Swedish colonists com-
prise a remarkably fine grade of settlers
thoroughly respected by their neighbors in
all directions.

During the visit of the Maine special
farming train many incidents were related
of settlers who had come to the colony with
hardly a dollar of their own and who now
had acquired a competency, owning farms
which would sell for small fortunes, or
which were giving the owners a first-class
living. A local correspondent of this paper,
V. T. Lundvall, asserted that several of the
farmers have raised more than one hun-
dred barrels of potatoes per acre on good-
sized areas. The farmers have organized a
large and prosperous grange. Some of the
farmers show evidence of long settlement,
while others are just now being reclaimed,
and are covered with stumps, among which
the farmers use modern machinery with
some difficulty.

Cucumber and Melon Experience.

The only way we have found to save the
cucumber and melon vines from the striped
bug was to place over each hill an open
box a foot square and about ten inches
high. The box will last many seasons and
will keep out the bugs if applied early.—
C. J. Moore, Lamott County, Vt.

An old cheese box with the top and bottom
taken off may be put around cucumber
hills to keep out the striped bugs. It is not
difficult to do.

Maintain with a hand pump sprayer. A
sprayer to do perfect work must have a
working pressure of at least fifty pounds,
and be so arranged that it can be readily
adjusted to that pressure, and should also
have a good agitator playing close to the
bottom of the barrel or tank. A high pres-
sure power, as above described, will save
our potato crop in any year, but I want to
warn you against being induced to buy a
cheap machine."

According to Prof. W. H. Wiley, Chief of
the Bureau of Chemistry of the Department
of Agriculture, sugar and starch when fer-
menting yield about one-half their weight
in absolute alcohol. Potatoes contain
nearly one-fifth their weight in this fer-
mentable starch; corn, three-quarters
fermentable sugar, and sugar beets one-
sixth. It is supposed that the chief source
of the denatured—undrinkable—commercial
alcohol will be the potato. An average
acre of potatoes yielding three hundred
bushels may be raised upon to produce 220
gallons of alcohol, as it is estimated that a
bushel of potatoes will produce 0.85 gallons
of alcohol. In sections where potatoes are
grown for cattle food—mostly in such places
where corn is scarce—it is supposed that
five hundred gallons of alcohol can be ob-
tained from an acre of such potatoes. An
acre of corn, estimating fifty bushels to that
acre, will furnish 130 gallons of absolute
alcohol. While it is thus seen that an acre
of potatoes will give more alcohol than an
acre of corn, this estimate only considers
the use of the grain only, but if the corn
stalks are harvested before they dry out,
large quantities of sugar and starch may be
extracted, sufficient to produce one hundred
gallons of the alcohol per acre from this
latter source. It is a known fact that
in certain portions of the West when coal
and other fuel is scarce the farmers turn to
burning the corn in their stoves in order to
obtain heat, but according to Dr. Wiley,
twenty times as much power can be ob-
tained by burning the alcohol in corn than
by burning the corn itself. He also esti-
mates that the value of the by-products of
corn after the industrial alcohol is ex-
tracted will pay the cost of distillation.
One acre of land devoted to sugar beets
will produce 220 gallons of alcohol.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha, which will ren-
der it unfit for use as a fuel, but also suitable
for drinking purposes.

The denatured alcohol is defined by the
act passed by Congress as nonaromatic alcohol
with an addition of a small quantity of
certain alcohols and naphtha

Poultry.

Best Results from Fresh Meat and Bone.

The relative value of fresh meat scrap, cut green bone, commercial meat meal and milk albumen (a by-product of milk-cream factories) has been tested at the Utah Station. The lot fed commercial meat meal averaged 133 eggs per fowl per year, as compared with 201.5 eggs in the case of a similar lot fed fresh meat scrap or cut green bones, and the lot fed milk albumen averaged 101 eggs, as compared with 143.5 in the case of a similar lot fed scrap. In a second test the average number of eggs per fowl per year on meat meal was 119, as compared with 154 on meat scrap and 169 on cut green bones. In the experimenter's opinion the data presented are not sufficient to warrant the definite conclusion that the better egg yield with the fresh meat scrap was due to its higher percentage of fat and ash, but "they appear to indicate that in feeding for eggs the poultryman will be able to accomplish with cheap fat, or cheap foods rich in fat, what he has been vainly striving to accomplish with expensive protein."

As to the possibility of increasing the yellow color of egg yolk by feeding, it was found that when hens were fed dried alfalfa leaves in winter, the yolk of the eggs laid were "normal" in color, while those laid by similar lots fed no alfalfa were pale in color, and the same improvement in color was noted when hens had access to green grass, alfalfa and clover. In another test, a mixture of white and yellow corn eaten in place of wheat did not produce yellow yolks, nor did skinned fed in place of meat meal. "It was not noted there was any difference in color of yolk from different breeds, nor did there appear to be any difference due to individuality. The color of shell is a question of individuality, but the proper color of yolk is a question of food."

White Crested Black Polish.

Whenever we have occasion to write something about the White Crested Black Polish, we feel like repeating the words of a sentimental young lady who said: "They are too nice for the ordinary wear and tear of life." Be that as it may, we know they are beautiful, transcendently beautiful, and also useful for the needs of the family. Fanciers of this and other countries have always regarded the White Crested Black Polish the most ornamental of our domestic breeds. Of late years much attention has been given to the development and purity of white in crest, and also to a jet black color in body plumage.

Among men of taste the Polish will ever be a grand favorite. They are good layers of medium sized eggs. From spring till mounting time they will compare favorably with other good laying breeds. They are non-sitters, very quiet and docile in disposition, are plump meat and well flavored, and when fully matured make a good table fowl. They will attract attention anywhere; their white crest in wonderful contrast with the intense glossy black of their plumage. And, too, they are one of the oldest breeds in this country, dating back to the seventeenth century.

Take them all in all, with great beauty, their wonderful prolificacy and their admirable qualities, they are among the most desirable of all varieties of fowl, and, in consequence of their deserts, enjoy no small degree of popularity among fowl owners, and are fast becoming one of the most popular breeds we have.

CHARLES L. SEELY.
President American Polish Club.

Prefers Pure-bred Stock.

For several years I have bought eggs among the farmers. I find I get the best grade of eggs from farms where are kept pure-bred standard fowls such as Plymouth Rocks. The farmer that keeps mongrel stock does not raise any fancy eggs. They are not uniform in color or shape, or in any way satisfactory, and are hardly worth buying. Such eggs sent to Boston market bring a small price compared with the large brown fancy eggs. If producers would take the eggs to Boston market, they would see their mistake at once. Eggs there are sold according to color, size and cleanliness.—A. A. Eastman, Penobscot County, Me.

Practical Poultry Points.

This is the season when stray hens steal nests and spoil many good eggs. Special pains should be taken to collect eggs regularly and watch that none of the hens are laying away from the regular nests. Eggs left in the nest over night are liable to be injured. Each hen that lays may spend several hours on the nest and at night very likely one of the hens will want to sit. Next morning the germs of the egg are considerably developed and its keeping qualities destroyed. If but one collection is made a day it should be made at night, but the best plan is to collect about eleven o'clock at night and remove all sitters the second collection.

Where the poultry yard is a small one it is important to have dry soil for drainage and cleanliness. If there is a wider range, clay soil, even if wet, is necessary. It is crowded conditions that make heavy soil unsatisfactory. The house part should be on a dry location, or raised at least six inches on a stone, gravel and sand foundation.

With shipping coops there is a golden mean between the large, heavy box, causing big express bills, and the flimsy, crowded ones that risk injury to stock. The coop must be large enough to allow them all to stand. The slats should be close enough together not to allow them to put their heads through and the cover must be of wood, not of canvas. The crates which may be had at the fruit stores make good shipping coops for pairs and may be out in two and put into shape for singles.

For shipping newly hatched chicks use a box about six inches deep and as large as necessary for the shipment. Cover the top with burlap, with strips of burlap hanging down after the style of a brooder to keep the chickens warm. Provide ventilation by a few holes in the sides of the box. The top must be fastened on securely and tightly to prevent injury to the chicks. The best time to ship is immediately after hatching, at which time they naturally go about thirty-six hours before feeding. Under such conditions shipment of chickens is quite as safe as to ship eggs.

Dorticultural.

Method of Late Grafting.

The Culture of Outdoor Roses.

For grafting a small stock late in the season, after the leaves have started and bark peels easily, the methods of side grafting shown in the drawing are especially

good. A T-shaped cut is made in the stock, as at 'c', or notched if preferred as at 'b'. Three forms of scion are shown, 'a', 'b' and 'c'. It is made from a curved twig, whitened on one side as shown. The scion is slipped down the cut of the stock till it rests snugly, and the whole is wound firmly with a narrow strip of cloth which has been spread with soft grafting wax. The scion is made from a straight twig. In a second test the average number of eggs per fowl per year on meat meal was 119, as compared with 154 on meat scrap and 169 on cut green bones. In the experimenter's opinion the data presented are not sufficient to warrant the definite conclusion that the better egg yield with the fresh meat scrap was due to its higher percentage of fat and ash, but "they appear to indicate that in feeding for eggs the poultryman will be able to accomplish with cheap fat, or cheap foods rich in fat, what he has been vainly striving to accomplish with expensive protein."

As to the possibility of increasing the yellow color of egg yolk by feeding, it was found that when hens were fed dried alfalfa leaves in winter, the yolk of the eggs laid were "normal" in color, while those laid by similar lots fed no alfalfa were pale in color, and the same improvement in color was noted when hens had access to green grass, alfalfa and clover. In another test, a mixture of white and yellow corn eaten in place of wheat did not produce yellow yolks, nor did skinned fed in place of meat meal. "It was not noted there was any difference in color of yolk from different breeds, nor did there appear to be any difference due to individuality. The color of shell is a question of individuality, but the proper color of yolk is a question of food."

There are a great many ladies living not a long distance from towns, both large and small, who apparently overlook their advantages in many things, yet constantly complain of hard times and small chances of making any money. The farmer who looks after his crops and the live stock has but little time for other matters, but the raising of small fruit and disposal of the same is comparatively so easy that I have but a small amount of sympathy for such complaining women.

The past summer a lady and her young daughter solved this problem quite satisfactorily. Having a surplus above the family use of red raspberries they decided to offer them to private families in the village five miles away. The bright new quartz baskets were well filled so that no shortage of measure would be found at the end of the drive, and dressed in light wash suits, with a clean carriage and well groomed horse, they certainly could not be classed as ordinary "peddlers" or "hucksters," but in less than two hours every quart of berries had been sold at fourteen cents per quart, some people buying ten or more quarts, and dozens of buyers for future delivery were taken, this, as a sample of what others may do.

I would not advise planting raspberries upon any large scale; about the time the berries ripen there is usually a large amount of farm work on hand, and help is scarce, but one-quarter, or even one-eighth of an acre can be well managed by two ladies, even to the selling of the crop.

Rod raspberries are most desirable to cultivate as people buy them more readily than the black, because of their rich fragrance and color, which make them an unusual fruit for jams and culinary use. The Cutbush Rambler are the finest of the red sorts. The latter sort is very prolific, and the bearing period is extended several weeks later than any other variety I know of. The Cutbush belongs to the class known as the "thimble" berries, and to my mind there is nothing more beautiful than a well-laden Cutbush bush.

The red raspberry plant is sturdier and more mature than the black raspberry tip, but the germ that makes the new cane begins growth so early in the spring, and is so tender and easily broken, that it is advisable to plant in the fall, if possible. Haying by frost is prevented by banking by earth and covering each plant with straw manure. If at all likely to winter kill the plants may be protected by a shovelful of earth thrown against the base of the plant, over which the canes are fully bent and covered slightly. Red raspberries do best on a light loam or enriched

cultivation, watering and whitewashing the surface of the plants and disease.

All these contribute to the health and vigor of the plant, and the farmer observer can readily determine whether the proper treatment has been given.

South western or southeastern exposure, warm and sunny, and sheltered from the strong, sweeping wind, is the ideal place for the raspberry. The early morning sun is most beneficial to the plants, and it is claimed that they make more growth from sunrise to eight o'clock than during the rest of the day. Roses are very effective in the garden or as borders about lawns, either individually or in groups, but they should never be planted close to large, vigorous wood over very old plants, and may be grown for many years, provided they are taken up and root pruned once in six or seven years.

THAT ANY GOOD CORN LAND will grow the hardy rose is probably true, providing other conditions are right, but the quality of the flowers will be just in proportion to the culture they receive. Roses are heavy feeders, and that means a good, rich, deep loam, fairly well retentive

of moisture. The red clay soils of New Jersey have been found to be admirably adapted to their growth. If the soil is shallow, sandy or gravelly, or if it contains too much clay, it is best to dig it out to a depth of eighteen inches and compost it or fill in with a good loam soil. Good drainage is a necessity, as roses do not like wet feet, and will not thrive in a cool, damp place. Tardy starting in the spring may indicate over-increased roots and poor drainage. Having selected a site with the needed soil, it should be thoroughly worked over and softened.

IN SETTING THE PLANTS, spread out the roots and pack them with fine soil, then fill in and firm well. Maintain an earth mulch one or two inches deep, weeds or no weeds. This keeps the soil light, holds more moisture, and aids the circulation of air and water in the soil.

Water should be given the plants at frequent intervals and in liberal amounts. Daily spraying of the foliage is an excellent practice, supplying needed moisture, and aiding greatly in the fight against insects. Liquid manure is one of the best foods for the plant, especially during the time the buds are forming. Care should be taken in its use, however, applying a weak solution at frequent intervals being much better than using a strong solution a few times.

THE VIGOROUS GROWING SORTS may well be planted in beds four feet wide, making two rows with thirty inches between the rows. This allows the needed circulation of air, is not too shady, and permits of picking the flowers easily. Hybrid Teas and other tender varieties may be planted in beds six feet wide, giving three rows two feet apart. This makes winter protection easy by a frame filled in with leaves and covered with ordinary hotbed sash. In beds containing different varieties, the more vigorous ones should be set in the centre and the smaller ones on the outside.

All roses taken from the open ground

should be only sparingly cut back, if being content to shorten in the too vigorous shoots and cut back the leaves to two eyes. With many roses it is beneficial to prune slightly, as soon as the first blossoming is past, in order to aid in the formation of the later flower buds.

The method of pruning in general use is based on quantity rather than quality, and exhausts the plant by over-cropping. Far better fifteen to twenty first-class blooms than forty to fifty inferior ones. Close or severe pruning makes plants more resistant to insects or diseases by producing strong, vigorous wood over very old plants, and may be grown for many years, provided they are taken up and root pruned once in six or seven years.

For winter protection draw up the soil about the bushes twelve to fifteen inches, or, better still, cover the bed with a mulch of straw and manure a foot deep. In this way the roots are perfectly protected and as much of the stalks as is desirable to save. A bed of small varieties may be pro-



SIDE GRAFTING.

only in testing new varieties, for which purpose it is a great convenience. Another advantage of side grafting is that the stock is not cut off and may be grafted again if needed.

Raspberry Culture.

There are a great many ladies living not a long distance from towns, both large and small, who apparently overlook their advantages in many things, yet constantly complain of hard times and small chances of making any money. The farmer who looks after his crops and the live stock has but little time for other matters, but the raising of small fruit and disposal of the same is comparatively so easy that I have but a small amount of sympathy for such complaining women.

The past summer a lady and her young daughter solved this problem quite satisfactorily. Having a surplus above the family use of red raspberries they decided to offer them to private families in the village five miles away. The bright new quartz baskets were well filled so that no shortage of measure would be found at the end of the drive, and dressed in light wash suits, with a clean carriage and well groomed horse, they certainly could not be classed as ordinary "peddlers" or "hucksters," but in less than two hours every quart of berries had been sold at fourteen cents per quart, some people buying ten or more quarts, and dozens of buyers for future delivery were taken, this, as a sample of what others may do.

I would not advise planting raspberries upon any large scale; about the time the berries ripen there is usually a large amount of farm work on hand, and help is scarce, but one-quarter, or even one-eighth of an acre can be well managed by two ladies, even to the selling of the crop.

Rod raspberries are most desirable to cultivate as people buy them more readily than the black, because of their rich fragrance and color, which make them an unusual fruit for jams and culinary use. The Cutbush Rambler are the finest of the red sorts. The latter sort is very prolific, and the bearing period is extended several weeks later than any other variety I know of. The Cutbush belongs to the class known as the "thimble" berries, and to my mind there is nothing more beautiful than a well-laden Cutbush bush.

The red raspberry plant is sturdier and more mature than the black raspberry tip, but the germ that makes the new cane begins growth so early in the spring, and is so tender and easily broken, that it is advisable to plant in the fall, if possible. Haying by frost is prevented by banking by earth and covering each plant with straw manure. If at all likely to winter kill the plants may be protected by a shovelful of earth thrown against the base of the plant, over which the canes are fully bent and covered slightly. Red raspberries do best on a light loam or enriched

WHITE CRESTED BLACK POLISH.

(From photograph. Bred by Charles L. Seely, Afton, N. Y.)

of moisture. The red clay soils of New Jersey have been found to be admirably adapted to their growth. If the soil is shallow, sandy or gravelly, or if it contains too much clay, it is best to dig it out to a depth of eighteen inches and compost it or fill in with a good loam soil. Good drainage is a necessity, as roses do not like wet feet, and will not thrive in a cool, damp place. Tardy starting in the spring may indicate over-increased roots and poor drainage. Having selected a site with the needed soil, it should be thoroughly worked over and softened.

IN SETTING THE PLANTS, spread out the roots and pack them with fine soil, then fill in and firm well. Maintain an earth mulch one or two inches deep, weeds or no weeds. This keeps the soil light, holds more moisture, and aids the circulation of air and water in the soil.

Some bend the branches over, peg them down, and cover with earth and straw, others wrap them in manila bags or a layer of rye straw. These methods are good, and may be desirable where close pruning is not practised.

Protection should be provided early in November, as it has a tendency to harden and ripen the wood before the severe cold weather sets in. Do not remove it too early in the spring. If a manure mulch has been used spread or rake in the fine material. Otherwise apply a little well-rotted manure or some bone meal and mix it well with the soil.

SEVERAL CLIMBING VARIETIES of hardy roses have been cultivated and are grown more and more every year.

The Crimson Rambler was probably the first successful variety of this class, and is the best known and most vigorous and hardy.

Holone was probably the first hybrid of the Crimson introduced here, and is especially valued as an almost thornless variety.

Philadelphia Rambler, a recent introduction, is, in many respects, an improvement over the Crimson. Its blooms are finely finished and double to the centre, giving an effect of great depth and richness of color, which continues without change through the life of the flower. It begins to bloom about ten days before the Crimson, and is in perfection just as the latter favorite comes on, thus doubling the season for these showy roses. The pink, white and yellow ramblers are also well worthy of consideration. One of the best varieties is the climbing Clothilde Souffre, a pure ivory white.

ONE OF THE MOST SENSATIONAL NEW ROSES is Mrs. Norbert Levavasseur, or the Baby Rambler, the French rose that blooms every day. Only twenty inches high in its full vigor, abundantly supplied with finely polished, dark green foliage, forming a compact, rounded bush.

All roses taken from the open ground

should be only sparingly cut back, if being content to shorten in the too vigorous shoots and cut back the leaves to two eyes.

With many roses it is beneficial to prune slightly, as soon as the first blossoming is past, in order to aid in the formation of the later flower buds.

THE IRON AGE, a new farm newspaper, is a potato crop necessity. Prevents damage by bugs and blight by economical application of spraying solution, Automatic pump and distributor, adjustable to size of plants and height of plants.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

The Iron Age, a new farm newspaper, is especially adapted to the cultivation of potatoes.

The No. 50 Iron Age Cultivator has no superior in adaptability to varying crop and soil conditions.

MASSACHUSETTS FARMER
A JOURNAL OF AGRICULTURE

TELEPHONE NO. 2767 MAIN.

Speaker Cannon has not grown so deaf that he cannot hear himself talk.

Senator Burton's resignation is received with becoming resignation by the American people.

We may have to live on the chameleon's diet, the air, if the bad food revolutions continue.

The cannery has not been as canny as they might have been. Something has leaked out.

The beef trust has got its armor on, but it will have to fight hard to overcome Mr. Roosevelt.

The Beverage bill may not be strictly in accordance with the constitution. Neither is the food in the deceptive can.

The new Queen of Spain is heavier than the King, her husband, but he makes up in courage what he lacks in weight.

Illinois is going to lose Zion City, for it is going to Colorado, which has never done anything to merit such an affliction.

The Congressional appropriation for free seeds seems to be a rather seedy proceeding. Bury it—the farmers don't want it.

The increasingly active buying and selling of grain and live stock suggests that prosperity rules with producer and consumer alike.

The Russian peasants are said to be fond of Milton's "Paradise Lost," but they would, no doubt, appreciate "Paradise Regained" even more.

The President is gunning for some of the Chicago millionaires and it is to be hoped that he will bring down big game. He is a mighty hunter when he gets on the war-path.

Talk will not build the Panama Canal. Less discussion and more work is what is desired if the great Isthmian waterway is to be completed for the benefit of our children's children.

The Czar should remember that arbitrary principles have cost one King of England his life, another his crown, and a third his most flourishing colonies, in the supposed words of James Otis.

The cannon cracker and the toy pistol are preparing for an active campaign of destruction on the Fourth of July, and there is apparently no effort being made to stop their explosive tyranny.

And after all the store egg is better than the store sausage. No matter what its age is the egg is always what it seems, and cannot be disguised with splices. You break it and it tells its own story.

Mr. Candide is about to retire from the gambling business in New York city and become a private citizen, but how about that little investment in Saratoga? It is to be hoped that he is not going to play Dr. Jekyll and Mr. Hyde.

In no line of agriculture does the rainfall bear so close and constant relation to prosperity as in dairying. The dairyman, however honest, needs to water his milk, although he must do it indirectly, through the juicy feed and the well-pastured cow.

European travel from the United States promises to be large this year. Well, we can afford to spend a little of our superfluous wealth amid the effete monarchies of the old world, even though some Canadians think we ought to have a King instead of a President.

The late May frosts brought out once more the truth of the old rule about not setting out tomatoes before May 20. In frosty sections June 1 is early enough. The advantage of the late blossoming strawberry, like Parker Earle, is also suggested. These were not pinched by the late frosts.

A Boston commission dealer, a specialist in pearls, mentions the following as the best in the market: Bartlett, Seckel, Anjou, Bosc, Sheldon. Kieffer, though a poor fruit, might be added for its general business qualities. A Kieffer orchard will have paid for itself by the time most kinds are getting ready to bear.

Reynolds and Neill saw too much for the comfort of the owners of the packing houses. Why could they not shut their eyes and let unclear money be made by unclear meat. They should not interfere with the get-rich-quick methods of the poisoners of the people whose names appear among "your benefactors in the newspapers."

Almost everybody has planted peach stones from choice market fruit and noticed that about four out of five of the resulting trees bear fruit about as good as the original. Hence a seedling tree is worth a trial. But when good budded peach trees can be had of regular nurseriesmen for three cents each, it scarcely pays to bother with home raised stock whether budded or not budded.

A few novelties in the farm garden will add to the zest of living. Try Swiss chard, winter radish, salsify, edible podded peas, kohlrabi, globe artichokes. All these are easily grown and liked by many. Too often such vegetables as celery, spinach, cauliflower, radish, asparagus, are strangers in the farm garden. Raise some, and the whole family will learn to consider them among the choice farm luxuries.

The anarchist are after rulers of every complexion and degree. Now let us get after the anarchists, and destroy them as they would destroy innocent people in order that all law and order should be abolished. This is a time when the eye for an eye and a tooth for a tooth doctrine should be revived. It's poor business arguing with a wild beast, who gets in his bloody work while the philanthropist is talking. As Sir Peter Teasdale said in effect to Joseph Surface, sentiment be blown, when we are facing an emergency of brutality.

The Japanese are said to have an eye on Australia with a hope of annexing that big island to their smaller islands in the far-off future, and thus there is a revival of the talk about the yellow peril. Meanwhile Secretary Bonaparte is railing the ambitious little "Japs" out of the American navy. They want to store up too much knowledge.

for warlike uses, don't you know, which is commendable from their point of view, but as far as our naval vessels and fortifications are concerned. The Japanese are expert draftsmen, but we must not let them drift on as for improvements in the art of war.

The New York State authorities are making a determined effort to stop the practice of milk skimming at the collecting stations. At one of the stations recently one of the employees was caught by a detective skimming a portion of the cream from a large part of the cans and at the trial which followed the proprietor was fined \$100 for skimming one of the cans. The best part of the decision is that the same penalty may be collected for each of the 110 cans skimmed at the same time, making a total penalty of \$11,000. A few examples of this kind would be likely to make these over-thirty station proprietors more careful.

A peppy letter from the headquarters of the "Society of Equity," signed, not by J. A. Everitt, but by somebody who is apparently in charge of affairs during the absence of the chief, denies the news despatch which we quoted last week about the alleged failure and disappearance of the head promoter. That's good. We surely hope something worth while may come out of all sincere efforts to improve the condition of producers. But, as stated, we see nothing in the past or present of this management, or in its plan as published, which could inspire confidence. There is certainly need that something be done for the producers, but it must be kept out of the hands of schemers.

The latest story given out by the oleo interests relates in a plausible manner how farmers are buying oleo in large quantities which they mix with their own butter and sell in the city markets as the best dairy product. Such tales are not to be taken seriously, except as suggesting that a new plan may be under way by which the agents of the oleo makers are masquerading as farmers, trying to open a new market for the cheap and nasty product known as oleomargarine. The late revelations of the big concerns at Chicago are enough to suggest the lengths to which some people will go in putting up refuse material as a market product. The public will soon be ready to credit them with almost any kind of a trick to make money.

Saved Children From Cruelty. According to the annual report of the Massachusetts Society for the Prevention of Cruelty to Children, which has just been published, the cases of 3035 children, alleged to be cruelly treated, suffering from privations, or being reared under debasing influences, were investigated by the society's agents last year.

In 517 cases, cruelty was so evident, or conditions were so bad, that it was necessary to go to the courts for prosecution. The society takes this latter course only as a last resort, when persuasion fails or where cruelty has been shown.

The extent of the society's work is evidenced by the statement that during the year sixteen hundred and thirty-nine children were placed by it in homes or institutions, some taken from unfit environments by order of the court, others surrendered by parents or guardians, not wishing to make money.

PASTURES AND MOWINGS.

In spite of the exceptionally open winter, grass of all kinds, especially fall seed, generally wintered very well, indeed. The cold weather of the latter part of April and the first portion of May held grass back, feed being slow in starting in pastures and grass making little growth on mowings. Since then the dry weather, with little precipitation and strong winds, has operated to check grass in both pastures and mowings, and at the time of the breaking of the drought it was badly in need of rain in all sections. With seasonable weather in future there should nevertheless be at least an average crop of hay and good feed in pastures, the heavy rains of the twenty-seventh and twenty-eighth thoroughly soaking the sod and providing a reserve supply of moisture for the next week or ten days.

FRUIT BLOOM.

The apple bloom was generally good, many reporting it to be exceptionally heavy, even for the bearing year, and was about normal in time of appearance in most sections. Pears, plums and cherries, however, showed rather a light bloom, and the peach bloom appears to be considerably below the normal in most sections.

Small fruits and berries generally bloomed fall, though perhaps a little late. The frosts on the mornings of the twentieth and twenty-first did considerable damage to early vegetables and grain.

The extent of the society's work is evidenced by the statement that during the year sixteen hundred and thirty-nine children were placed by it in homes or institutions, some taken from unfit environments by order of the court, others surrendered by parents or guardians, not wishing to make money.

The society is continually seeking to reach out further and further, to broaden its work, and make it still more thorough, but it is handicapped by lack of funds.

The Massachusetts society is supported entirely by private contributions. It receives no financial aid from the State, city or town, and is dependent upon the generosity of the public to keep its special agents at work, and maintain its home at 43 Mount Vernon street, Boston. Every dollar given means so much toward saving some child.

Asparagus Pointers.

It is from the atmosphere chiefly that the plants obtain the combustible part, while the five to ten per cent. of the incombustible matter or ash is obtained exclusively from the soil; although the ash constitutes only a small part of the entire plant, yet the elements composing it are indispensable, for without them the ingredients obtained from the atmosphere could not be taken up by the plant.

The three elements that are the most important are nitrogen, phosphoric acid and potash.

In many instances, either from one-sided cropping or natural deficiency, one or other of these elements may be markedly deficient.

Under such conditions plants fail to give the largest possible returns and special fertilization.

Asparagus is one of the crops which makes an extremely heavy draught on a soil, and one which responds readily to rational feeding.

Practically all of the experiments recorded for the use of fertilizers on this crop have shown enormous returns from the judicious use of fertilizers.

The preparation of an asparagus bed requires the outlay of considerable money,

but the planting is expected to last for twenty years, and consequently all the work should be done in a most thorough manner.

The soil should be a sandy one, or a light loam, warm and deep. It can hardly be made too rich for this crop, some expert asparagus growers make two thousand pounds and more of fertilizer per acre.

The object of such heavy use of plant food is to rapid growth of large, crisp stalks, which can only take place when growth is unobstructed at any stage.

If the object is to grow white stalks, the rows should be opened, some four feet apart and at least eight inches deep.

Plants should be set twelve inches apart in the row and arranged so as to be in a natural position.

At the outset the roots should not be covered more than two or three inches, but as the shoots get older the furrows may be gradually filled.

Clean soil is an essential for success.

All fertilizing should be done just before the plants begin to shoot. While soluble manure is used very heavily, yet there is often much trouble from weeds thus introduced into the soil.

A fertilizer composition that is recommended is:

Dried manure, three hundred pounds;

shale, eight hundred pounds;

manure, three hundred pounds;

lime, one hundred pounds;

above mixture from eight hundred to one thousand pounds per acre can be used.

for warlike uses, don't you know, which is commendable from their point of view, but as far as our naval vessels and fortifications are concerned. The Japanese are expert draftsmen, but we must not let them drift on as for improvements in the art of war.

The Massachusetts State dairy agent

has long taken a remarkably practical and sensible view of this subject. Mr. Elwood has himself been a milk producer and understands the conditions which surround production, and is able to place them in the right perspective. He is not in a position to advise a producer to rebuild his barn without first being sure that the real trouble is not due to simpler causes than the construction or arrangement of the farm buildings. He is well aware that a careless hired man can work more injury to the milk supply than all the employees in town could remedy by putting in doors, screens, partitions, ventilators, etc.

I am not going to destroy a separate stable for the cattle, or the wing stable, in

part to the hay barn, the modern idea,"

remarks Mr. Harwood. "These are all right if properly constructed, and the owner can afford them. But the man with

the stable in the first floor of the hay barn,

with a cellar underneath, thus combining

under one roof, saving expense and labor.

I need not 'give up the shot' as far as the production of clean milk is concerned.

The man who will keep his cows in

barns will have to be very careful in

choosing his stable, and the barns should

be well built, and the stable should be

well ventilated, and the stable should be

well lighted, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well drained, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be

well insulated, and the stable should be

well heated, and the stable should be</

Our Domes.

The Workbox.

A KNITTED JACKET.

These jackets, like the Plaza Scars, are easily worn over nice waists to theaters and other places, or on the plaza cool evenings.

Materials—Sixteen skeins of pink, 9 skeins of white Shetland floss. Large wooden needles. Sixteen yards No. 9 ribbon.

This garment is begun at the bottom of the back, and the outer part is knitted with 1 thread pink and 1 of white floss.

(Any other color may be used.)

Cast on 50 stitches with the two threads of floss.

1st row—Knit plain.

2d row—Purl.

3d row—One plain (*) narrow, repeat from (*) to end of needle, knit last stitch plain.

4th row—One plain, take up thread between the first and second stitches and knit it; (*) 1 plain, take up third and knit, repeat from (*) to end of needle, last 2 plain.

5th row—Like 1st.

6th row—Like 2d.

7th row—Like 3d.

8th row—Two plain, take up the thread between second and third and knit 1 plain; (*) take up the thread and knit it, 1 plain, repeat from (*) to end of needle, last stitch plain.

Four rows make one design. (Care must be taken to commence the fourth row with 1 plain and to end with 2 plain; and to begin the eighth row with 2 plain and end with 1 plain—otherwise the work will slant.)

Knit 80 needles or 20 designs.

Then on each end of the work cast 50 stitches for the sleeves. Knit 6 needles.

Decrease 1 stitch each end of every third needle 8 times.

Knit 2 needles more.

Take 60 stitches on a separate needle for one front; bind off 26 stitches in the middle for the neck, and have the other 66 stitches for the other front.

Knit 12 needles for the shoulder. Cast on 26 stitches towards the front, and knit 2 needles.

Increase 1 stitch in every third needle 8 times at the end of sleeve. (There are now 100 stitches on the end.)

Knit 6 more needles, bind off 58 stitches. Knit the 42 stitches left on the needle for 20 pattern, just as in the back, making it the same length, bind off. Make the other front to correspond. Sew up the under arms and sleeves. Crochet holes all round for ribbon and finish with shell crochet.

EVA M. NILES.

The Uses of Oil.

Every person requires a certain amount of oil in his food in order to be healthy. Our ancestors lived, to a large extent, on oils, peanuts, chestnuts, and other nuts containing oils. The present generation uses too little oil in its diet. This can be taken in the shape of the pure expressed olive oil, as an emulsified salad dressing, or by eating nuts, olives, etc. It may be a matter of choice how the system gets its oil, but a certain amount is essential to the enjoyment of good health. The good results of the habitual use of the above articles in the diet are soon shown, especially where persons are inclined to colic, indigestion and constipation.

Doctors will do well to instruct their patients to use pure olive oil in moderate doses, also as a dressing for salads. Various kinds of nuts have a high dietary value, because of the oil which they contain, and can be used to advantage. When patients incline to consumption, pure cod liver oil ranks at the head of oily substances, but the lesser oils can also be taken in moderation.

Nature furnishes us many cures for the successful treatment of diseases, if we will but study her methods instead of following fads. The result will be greater progress in building up resistance and immunity to disease.

Washing and Ironing Items.

If the wringer is rubbed with a cloth saturated in paraffin oil after colored clothes have been washed, any color on the rollers will be removed.

For starching dark blue or black muslins or calicoes dissolve sufficient gum arabic in hot water. Dip the garments to be starched in the solution, wring out and dry. The garments will look as sheen as new.

No woman who is particular wants her clean table linen or underclothes to rub against the soiled dress of a laundress, and it is impossible for the dress not to come in contact with the clothes that are being ironed. It should be insisted upon, therefore, that the laundress at least wear a clean apron, not a clean cotton dress.

In getting clothes ready for the wash care should be taken that towels, or any articles that are at all damp, should be dried before being put into the general receptacle for soiled clothes. Particularly in summer, as there is danger of such articles becoming mildewed.

Bed linens and underclothes should be soaked in tepid water, to which has been added some melted soap and some soap powder.

Colored things should be soaked in salt and water, or in water to which a little turpentine has been added, before they are washed. A tablespoonful of vinegar in the last rinsing water will revive the color.

Muslin curtains that have become sooty and filled with dust should be soaked in cold water, never in hot water.

To wash curtains put them to soak over night. In the morning let this water run off and wash thoroughly in hot suds. Rinse in clear water and then in blue water, always squeezing the water out with the hands. Wring through thin boiled starch and place on the stretcher. If this convenience is not at hand pin sheets over the carpet of a room not much in use, and then pin the curtains down, one over the other, carefully and evenly. Leave until dry.

Another way of drying curtains without ironing them is to turn up a broad hem top and bottom, and run into each an un-painted curtain pole the width of the material. Stretch the curtain smooth, sprinkle, then hang up in some convenient place and let dry.

As the weight of the pole keeps the curtain straight, there will be no need of an iron except to press out the hem when dry. If it happens that there are spots on the muslin that have not dried smooth, sprinkle and press out with the iron.

If white lace is to be washed cover a bottle with fine flannel, tightly wrapped around it two or three times and down on, wind the lace quite smoothly around, fastening with a stitch every now and then. Make a good soap lather in a deep basin and stand the bottle in, shaking it well and pressing the lather into the lace. Rinse in

the same way with soap, cold water, put bottle in the sun to dry; when nearly dry, lay it in a basin of water with a small quantity of borax to stiffen it.

If it is necessary to iron the lace it should be carefully done on three or four thicknesses of flannel. This will make the edges and the raised parts stand out quite like new.—N. Y. Mail.

Health Hints.

Avoid foods that disagree with you.

Do not wash the food down with liquids.

Do not eat when fatigued or when over-heated.

Carrots are good for those having a tendency to constipation.

Rhubarb should not be eaten by "gouty" or rheumatic people.

Do not eat between meals (habitually) or at irregular intervals.

Dates are exceedingly nourishing, and also prevent constipation.

Asparagus and celery are both beneficial to sufferers from rheumatism.

A large of salt and water is a remedy for an ordinary sore throat.

Three pints of water daily should be drunk by the average man.

Avoid food drinks at mealtime, particularly at the beginning of the meal.

Avoid over-eating. Of the two evils it is better to eat too little than too much.

Water standing in a room is a good disinfectant, as it absorbs all impurities.

A piece of raw onion rubbed on a troublesome chilblain is very soothng.

Apples are particularly wholesome for "gouty" people, and those with a sluggish liver.

A little parsley eaten immediately after onions will remove the odor from the breath.

The juice of grapes is laxative, but the skin and seeds are likely to cause constipation.

Lettuce has a soothing effect on the nerves, and is excellent for sufferers from insomnia.

Breathe Through the Nose.

The hygienic mother of the present day sees to it that her children keep their mouths closed when asleep and at all other times when not necessary for the purpose of eating, drinking or talking.

The evils of breathing through the mouth cannot be too strongly dwelt upon.

In the first place, the invisible dust which constantly floats in the air is drawn directly to the lungs, injuring thereby the delicate membranes of the entire breathing apparatus.

Catarrhal trouble frequently results simply from this careless habit of breathing, not to mention more serious disorders which are quite liable to ensue.

Another evil resulting from this practice is the unbecoming and foolish expression given to the face by habitually going about with the lips apart.

When a child is allowed to sleep in this manner the habit becomes an extremely difficult one to break during the waking hours as well.

The entire personal appearance may be greatly disfigured by carelessness in this particular.

By breathing through the nose the air is both warmed and purified before it reaches the lungs. The nostrils act as a sort of sieve, allowing only pure air to pass beyond their domains.

A sudden blast of icy air taken through the mouth, and reaching directly the lungs, is often provocative of cold and even pneumonia.

Teachers of physical culture insist that their pupils shall keep the mouth closed during all physical exercise. Every athlete will vomit for it than he keeps his wind longer by breathing through the nose. Just as soon as he begins to breathe through the open mouth he loses ground. His mouth becomes dry and parched, and a sharp pain in his chest soon forces him to desist the exercise.

These overdrifts may be so small that they are not observed, but they accumulate, as is frequently the case when one is addicted to the use of a heart poison, such as alcohol or tobacco. Every injury to the heart leaves its traces behind, and in many instances the frequent repetition of the injury results in serious injury to the organ.

In the same way that bodily movements may injure the heart, so excessive mental activity may do the same. In the latter case we find not only the nerves of the heart are affected, but also that the heart-muscles become involved, the ordinary condition of the blood vessels is disturbed, and the result is the well-known arteriosclerosis.

Every thought and emotion, in fact, has an effect on the heart and blood vessels, and through frequent repetition a permanent change in the condition of these organs is created.

Not only drinking and smoking, but also eating, may affect the heart. Excessive eating leads to a fatty condition of the heart and to injury of the heart muscles by giving them more work than they can well do. Insufficient movement is also very bad when a great deal has been eaten, as well as too much movement when little is eaten.

Professor Goldschneider says that it is impossible to answer the question of what food and how much is the proper thing.

The excessive consumption of meat, which is characteristic of large cities, kills the blood with chemical products which have an injurious effect on the heart, and which also increase the process of hardening in the blood vessels. The author gives the general rule here of moderation, as well as the fundamental principle of the more food the more exercise, the less food the less exercise.

These overdrifts may be so small that they are not observed, but they accumulate, as is frequently the case when one is addicted to the use of a heart poison, such as alcohol or tobacco. Every injury to the heart leaves its traces behind, and in many instances the frequent repetition of the injury results in serious injury to the organ.

In the same way that bodily movements may injure the heart, so excessive mental activity may do the same. In the latter case we find not only the nerves of the heart are affected, but also that the heart-muscles become involved, the ordinary condition of the blood vessels is disturbed, and the result is the well-known arteriosclerosis.

Every thought and emotion, in fact, has an effect on the heart and blood vessels, and through frequent repetition a permanent change in the condition of these organs is created.

Not only drinking and smoking, but also eating, may affect the heart. Excessive eating leads to a fatty condition of the heart and to injury of the heart muscles by giving them more work than they can well do. Insufficient movement is also very bad when a great deal has been eaten, as well as too much movement when little is eaten.

Professor Goldschneider says that it is impossible to answer the question of what food and how much is the proper thing.

The excessive consumption of meat, which is characteristic of large cities, kills the blood with chemical products which have an injurious effect on the heart, and which also increase the process of hardening in the blood vessels. The author gives the general rule here of moderation, as well as the fundamental principle of the more food the more exercise, the less food the less exercise.

These overdrifts may be so small that they are not observed, but they accumulate, as is frequently the case when one is addicted to the use of a heart poison, such as alcohol or tobacco. Every injury to the heart leaves its traces behind, and in many instances the frequent repetition of the injury results in serious injury to the organ.

In the same way that bodily movements may injure the heart, so excessive mental activity may do the same. In the latter case we find not only the nerves of the heart are affected, but also that the heart-muscles become involved, the ordinary condition of the blood vessels is disturbed, and the result is the well-known arteriosclerosis.

Every thought and emotion, in fact, has an effect on the heart and blood vessels, and through frequent repetition a permanent change in the condition of these organs is created.

Not only drinking and smoking, but also eating, may affect the heart. Excessive eating leads to a fatty condition of the heart and to injury of the heart muscles by giving them more work than they can well do. Insufficient movement is also very bad when a great deal has been eaten, as well as too much movement when little is eaten.

Professor Goldschneider says that it is impossible to answer the question of what food and how much is the proper thing.

The excessive consumption of meat, which is characteristic of large cities, kills the blood with chemical products which have an injurious effect on the heart, and which also increase the process of hardening in the blood vessels. The author gives the general rule here of moderation, as well as the fundamental principle of the more food the more exercise, the less food the less exercise.

These overdrifts may be so small that they are not observed, but they accumulate, as is frequently the case when one is addicted to the use of a heart poison, such as alcohol or tobacco. Every injury to the heart leaves its traces behind, and in many instances the frequent repetition of the injury results in serious injury to the organ.

In the same way that bodily movements may injure the heart, so excessive mental activity may do the same. In the latter case we find not only the nerves of the heart are affected, but also that the heart-muscles become involved, the ordinary condition of the blood vessels is disturbed, and the result is the well-known arteriosclerosis.

Every thought and emotion, in fact, has an effect on the heart and blood vessels, and through frequent repetition a permanent change in the condition of these organs is created.

Not only drinking and smoking, but also eating, may affect the heart. Excessive eating leads to a fatty condition of the heart and to injury of the heart muscles by giving them more work than they can well do. Insufficient movement is also very bad when a great deal has been eaten, as well as too much movement when little is eaten.

Professor Goldschneider says that it is impossible to answer the question of what food and how much is the proper thing.

The excessive consumption of meat, which is characteristic of large cities, kills the blood with chemical products which have an injurious effect on the heart, and which also increase the process of hardening in the blood vessels. The author gives the general rule here of moderation, as well as the fundamental principle of the more food the more exercise, the less food the less exercise.

These overdrifts may be so small that they are not observed, but they accumulate, as is frequently the case when one is addicted to the use of a heart poison, such as alcohol or tobacco. Every injury to the heart leaves its traces behind, and in many instances the frequent repetition of the injury results in serious injury to the organ.

In the same way that bodily movements may injure the heart, so excessive mental activity may do the same. In the latter case we find not only the nerves of the heart are affected, but also that the heart-muscles become involved, the ordinary condition of the blood vessels is disturbed, and the result is the well-known arteriosclerosis.

Every thought and emotion, in fact, has an effect on the heart and blood vessels, and through frequent repetition a permanent change in the condition of these organs is created.

Not only drinking and smoking, but also eating, may affect the heart. Excessive eating leads to a fatty condition of the heart and to injury of the heart muscles by giving them more work than they can well do. Insufficient movement is also very bad when a great deal has been eaten, as well as too much movement when little is eaten.

Professor Goldschneider says that it is impossible to answer the question of what food and how much is the proper thing.

The excessive consumption of meat, which is characteristic of large cities, kills the blood with chemical products which have an injurious effect on the heart, and which also increase the process of hardening in the blood vessels. The author gives the general rule here of moderation, as well as the fundamental principle of the more food the more exercise, the less food the less exercise.

These overdrifts may be so small that they are not observed, but they accumulate, as is frequently the case when one is addicted to the use of a heart poison, such as alcohol or tobacco. Every injury to the heart leaves its traces behind, and in many instances the frequent repetition of the injury results in serious injury to the organ.

In the same way that bodily movements may injure the heart, so excessive mental activity may do the same. In the latter case we find not only the nerves of the heart are affected, but also that the heart-muscles become involved, the ordinary condition of the blood vessels is disturbed, and the result is the well-known arteriosclerosis.

Every thought and emotion, in fact, has an effect on the heart and blood vessels, and through frequent repetition a permanent change in the condition of these organs is created.

Not only drinking and smoking, but also eating, may affect the heart. Excessive eating leads to a fatty condition of the heart and to injury of the heart muscles by giving them more work than they can well do. Insufficient movement is also very bad when a great deal has been eaten, as well as too much movement when little is eaten.

Professor Goldschneider says that it is impossible to answer the question of what food and how much is the proper thing.

The excessive consumption of meat, which is characteristic of large cities, kills the blood with chemical products which have an injurious effect on the heart, and which also increase the process of hardening in the blood vessels. The author gives the general rule here of moderation, as well

poetry.

IMMORTAL.

He's such a dear little doggie,
With eyes so tender and brown,
And long fluffy coat of silver—
Silken and soft as down.
But the very best part of my doggie,
Though his beauty has no peer,
Is his love that never falters—
That is what makes him dear.
And if love is the soul's expression,
And never die, now who
Shall dare to say that my doggie,
Who loves like me, you,
Is only a soulless creature
Who dies, and that is the end?
Who lives but an hour, and yet
His life would give for his friend.
Nay, if love makes me live forever,
If love of a soul is the love,
Then love will save from extinction
The dog who loves unto death.

MARY PUTNAM GILMORE.

DON'T YOU BELIEVE.

I have seen the fitting fairies,
And I know the Fairy Queen,
Every summer somewhere is
Dancing in her silv'ry sheen.
I can tell the tiny fauns
Of each little elf at play.
Peeping from her porphyry.
When good children pass by,
I watch the shining shapes,
Bearing each a flower,
Race the light-wind galloping
Over the streamlets' stately spray.
Every fairy longs to liep her
Wings on your hair.
Listen! Don't you hear her whisper?
Don't you feel that she is near?
Won't you give her full permission,
Round your life her charm to weave?
For though she's a fay-magician,
She must wait till you believe.

—Josephine Curtis Woodbury, in *Gunter's Magazine* for June.

DONT KNOW THE MEAN?

Don't love a man who always kicks, no matter
what you do,
Who kicks with most prodigious ease the whole
long session through.
Who kicks if anything goes wrong, and kicks if
it goes right.
Who kicks because he likes to kick, and kicks
with all his might?

We know some awful kickers on this wicked
mundane sphere,
Who come on earth by accident, and kick be-
cause they're here.
To make themselves uncomfortable and other
people sick;
They drive their friends to suicide, and still they
always kick.

One day,
And if there's aught to kick about, he's kick-
ing anyway.
And times when things are going right
and other men would smile,
He kicks on general principles, and kicketh all
the while.

—Exchange.

TINKER'S CRICK.

I'll bet you that the hills are green and that the
sky is blue
Above the fields where Tinker's Crick goes
ca'mly windin' through;
I'll bet the orchards on the slopes out there are
pink and white
And that the blossomed-scented air ain't blowin'
just for spite,
And I can almost seem to hear the water roarin'
still
The way it used to roar across the dam below
the mill.

I'll bet the fish are blit' where the old crick
sort of fish
And laces just before it makes the bend by
Deacon West;

And them ol' trees when leanin' out, yet clingin'
there as though
They'd like a swim but didn't have the courage
to let go.

And, further down, the covered bridge—I see it
in my mind
As plain as if 'twas yesterday I'd let it all be-
hind.

The city's lively and it's big, and there's a lot to
see,
And I'm not claimin' that it hasn't been mighty
good to me;
I like the chance it gives a man, I like the noise
and crowd.

The boys are getting famous here—they make
me mighty proud—
But 'long about this time of year it's kind of hard
to stick,
When things are as you know they are out there
by Tinker's Crick.

—Chicago Record-Herald.

HYMEN.

Winds kiss and twine;
Leaves of the vine;
Birds need their mates in the blue
Hear the tree song,
Honey bee knows,
Heart of my heart knows you!
Rising tides reach
Arms to the beach;
Star mates with star in the blue,
Dawn weds the noon,
Sun weds the moon,
Love of my life weds you!
—Marie Van Vorst, in June Lippincott's.

Brilliants.

Every day is a fresh beginning;
Listen, my soul, to the glad refrain,
And, spite of old sorrow and older sinning
And plucks forecasted and possible pain
Take heart with the day, and begin again."

On the wild rose tree
Many buds there be,
Yet each sunny hour
Hath one perfect flower.

—Richard Watson Glider.

One came before me, winged and wondrous eyed
And laughing spoke, "Behold me, I am
Love!"
And I, the thrice deceived, made answer,
"Prove."

That thou art he indeed—the Undeceived,
And straight Love's laughter fled him, and he
sighed.

They know a simple, merry, tender knock
Of trying sashes, fitting baby shoes,
And stringing pretty words that make no sense,
And passing full sense into empty words,

Which are as corals to cut life upon.
Although such trifles, children learn by such
Love's holy example in a pretty play,
And get not over-easily scolded.

But seeing as in a rose bush, Love's Divine,
Which burns and burns not—not a single
blow—

Become aware and afraid of Love.
Such good do mothers. Fathers love as well.
Mme. did, I know,—but still with heavier brains,
And wills more consciously responsible,
And not wisely, since less foolishly.
So mothers have God's license to be missed.

—Mrs. Browning.
I cannot say and I will not say
That he is dead—he is just away.

With a cheery smile and a wave of the hand,
He has wandered into an unknown land,
And left us dreaming how very fair
It needs must be since he lingers there.

—James Whitcomb Riley.

Rich through my brethren's poverty—
Such wealth were hideous! I am blest
Only in what they share with me,
In what I share with all the rest.

—Lucy Larcom.

Miscellaneous.

A Mixed Order.

Tom and Polly had been occupying the den in
unbroken silence for little time. Then Polly
spoke with the utmost cordiality.

"The violets were perfectly lovely, Tommy,
darling."

"They were beauties," said Tom. "You must
have the best th're are, Polly."

"That's sweet of you, Tommy," remarked
Polly, tenderly. "And it's nice to think you
don't send flowers to any other girl."

"I've got the one girl," said Tom, with great
confidence in his voice.

"Who is it?" asked Tom, finally, "when
the girl I send them to can use them up faster
than any other girl I ever knew?"

"But it's nice to think," persisted Polly,
softly, "that not another girl in all the world is
getting violets or roses, perhaps. Not from
you."

Tom removed his cigar from his mouth and
took one keen glance at Polly. Then he looked
quite serious once more, and sat still. Polly
spoke again.

"Do you think I eat too much beef, Tommy,
nowadays?"

"How often do you eat beef, Polly?" asked
Tom.

"Never often than once a day, and just one
helping them. And not always even that."

"Then that's not enough," said Tom,
promptly. "That accounts for your pale
cheeks."

"I thought you said they were very
peachy-and-creamy and too sweet for any-
thing," said Polly, sternly.

"Well, if you don't eat more beef, it's pure
pauperism," said Tom, decisively. "Now, Polly,
promise me you'll eat every lunch time as
soon as you get up every morning."

"It makes me feel so poor and poorish,"
said Polly, "if there eat too much of it. That
was what I was afraid of—then my checks were
getting an awful purplish red. I was afraid
people were beginning to notice it—that you'd
notice it. And I didn't like that. Nobody would
know."

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting
purplish red. Purplish red!"

Tom rolled in his chair with an attack of
hysterical laughter.

Stupefied, Polly began to laugh, too. At first
she seemed to be laughing with Tom, but after
minutes or two that young gentleman was
up and surveyed her in great doubt. Was it
possible she was laughing at him instead of
spoke to him?

"Well, you have a long way ahead of you,"
said Tom, "before you need be afraid of getting

